



WINNER OF 2025 AWARDS

WELCOME TO SPICES 29

THE WINNERS OF THE NATIONAL & STATE AWARD.

The team at Spices 29 Goan Indian Restaurant is proud to share the ongoing success and achievements we have experienced over the years.

Since opening in 2018, Spices 29 has steadily built a loyal customer base and garnered recognition in the industry. The initial years till 2023 saw the restaurant being nominated as the finalist for Local Business Awards and the Restaurant and Catering Association Excellence awards. It was in 2023, when the restaurant started achieving greater success, including the Best Indian Restaurant in NSW and receiving the Bronze award at the national level organised by the Restaurant and Catering Association Australia. In 2024, the business received further accolades including the Local Business Award for being the most outstanding restaurant on the coast and the Best Indian Restaurant awards from the Restaurant and Catering Association on State and National levels.

2025 came as a year of even bigger achievements where the business was honoured by the BX Business Xcellence Award as the best business in the Restaurant, Café and Bakery category. Later, Spices 29 went on to be the second time winner for the Local Business Awards as the best restaurant on the coast. This year also marked the hattrick for the business winning at the Restaurant and Catering Association awards for both State and National levels.

Spices 29 team thanks you for your unwavering support and is excited to continue and share the success stories.

MARIO MIRANDA - GREAT CARTOONIST

Mario Miranda was born in Goa, then in Portuguese India, to Catholic parents. At an early age when his mother saw him drawing on his home's walls, she brought him a blank book, which he called his "Diary". Mario Miranda's early cartoons presented vignettes of Goan village life, a theme he is best known for even today.

He was one of India's best-known cartoonists and illustrators.

*His warm-hearted comic drawings of local characters and culture helped to popularize his native state of Goa, both across India and overseas.
He died in Goa in 2011.*

At Spices 29, we are very proud of our very own Goan brother and we pay our respects to him for his great achievements.



DRINKS MENU



PREMIUM WINES

BOTTLE | GLASS

WHITE WINES

- **PINOT GRIGIO MASTERPEACE** (VICTORIA)
"Lychee and passionfruit on the nose. Slightly citrus on the palate."
- **FIANO ANDREW PEACE** (VICTORIA)
"Bursting with tropical fruits, citrus blossom and hints of hazelnut."
- **SAUVIGNON BLANC KOPU** (NEW ZEALAND)
"Aromatic, with flavours of red capsicum, passionfruit and tropical fruit."

🍷 \$42 | 🍷 \$11

🍷 \$48 | 🍷 \$13

🍷 \$52 | 🍷 \$15

RED WINES

- **MERLOT MASTERPEACE** (VICTORIA)
"A soft and delicate burst of sour cherry, raspberry and plum characters."
- **PINOT NOIR KOPU** (NEW ZEALAND)
"Intense, fruit-driven, with structure and elegance."

🍷 \$42 | 🍷 \$11

🍷 \$52 | 🍷 \$15

DISTINCTIVE RED WINES

- **CABERNET SAUVIGNON COLOUR OF RAVEN**
(LIMESTONE COAST S.A.)
"Blackcurrant fruit on the nose. Eucalyptus and herbaceous flavours on the palate."
- **ZWEIGELT ANDREW PEACE** (VICTORIA)
"Luscious bright red fruits up front with cherry and cranberry fruit characters."
- **CABERNET CABERNET SHIRAZ AUSTRALIA FELIX**
(WRATTONBULLY S.A.)
"A rich full bodied wine displaying red berry fruits and eucalyptus notes."
- **SAGRANTINO AUSTRALIA FELIX** (SWAN HILL VICTORIA)
"Faint scent of violet petals with a bouquet reminiscent of black berries."

🍷 \$48 | 🍷 \$13

🍷 \$48 | 🍷 \$13

🍷 \$60 | 🍷 \$17

🍷 \$60 | 🍷 \$17



HOUSE WINES

*All wines except sparkling wines
are available by the glass.*

SPARKLING WINES

BOTTLE | GLASS

- **29 HEARTS SPARKLING BRUT** (AUSTRALIA)
- **FREIXENET CAVA** (SPAIN) 200ML

🍷 \$50
🍷 \$12

WHITE WINES

- **29 HEARTS RIESLING MARLBOROUGH** (NEW ZEALAND)
"Best served chilled with naan breads, chutneys, and seafood."
- **29 HEARTS CHARDONNAY** (SOUTH AUSTRALIA)
"Ideal with vegetarian dishes, especially lentils."
- **29 HEARTS SAUVIGNON BLANC** (MURRAY DARLING)
"Chilled and fruity, perfect with creamy kormas and spinach curries."
- **29 HEARTS MOSCATO** (RIVERINA)
"Enjoy the sweetness with spicy dishes."
- **29 HEARTS ROSÉ** (FRANCE)
"Great with red curries, served chilled."

🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9

RED WINES

- **29 HEARTS SHIRAZ** (MURRAY DARLING)
"Best served at room temperature, ideal with any Indian dish."
- **29 HEARTS PINOT NOIR 2016** (LIMESTONE COAST)
"Fruity and best enjoyed with Tandoori specials."
- **29 HEARTS CABERNET SAUVIGNON** (SOUTH AUSTRALIA)
"Best with Tandoori dishes, served at room temperature."

🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9
🍷 \$38 | 🍷 \$9



SPIRITS (30ML)

*All spirits are served with mixers
of your choice:*

*Soft drinks, Water, Soda Water,
Tonic Water, Ginger Ale, or Orange Juice.*



WHISKEY

- | | |
|---------------------------------------|---------|
| • BLACK LABEL (BLENDED SCOTCH) | \$12.00 |
| • WOODFORD RESERVE (KENTUCKY BOURBON) | \$12.00 |
| • TALISKER STORM (SINGLE MALT) | \$16.00 |
| • AMRUT FUSION (INDIAN SINGLE MALT) | \$16.00 |

BRANDY/COGNAC

- | | |
|-----------------------|---------|
| • BARDINET (V.S.O.P.) | \$12.00 |
| • HENNESSY (V.S.O.P.) | \$16.00 |

RUM

- | | |
|---|---------|
| • BACARDI CARTA BLANCA (WHITE RUM) | \$13.00 |
| • OLD MONK (INDIAN) | \$13.00 |
| • DEAD MAN'S FINGERS (SPICED DARK RUM) (LONDON) | \$13.00 |

GIN

- | | |
|---|---------|
| • WHITLEY NEILL (BLOOD ORANGE) (LONDON) | \$12.00 |
| • WHITLEY NEILL (RHUBARB & GINGER) (LONDON) | \$12.00 |
| • WHITLEY NEILL (DRY GIN) (LONDON) | \$12.00 |
| • BEEFEATER (LONDON) | \$12.00 |
| • ARCHIE ROSE (AUSTRALIAN) | \$16.00 |

VODKA

- | | |
|----------------------|---------|
| • BELVEDERE (POLAND) | \$12.00 |
| • SMIRNOFF | \$12.00 |

LIQUEUR

- | | |
|--|---------|
| • STEINBOK WATERMELON LIQUEUR (AUSTRALIAN) | \$10.00 |
| • MIDORI LIQUEUR (JAPANESE) | \$10.00 |



BEERS

ALL BEERS ARE SERVED IN BOTTLES OR CANS

- **HEINEKEN 0.0** (0.0% Alc/Vol) \$8.00
Non-alcoholic, but still full of flavour.
- **KINGFISHER BEER** (5.0% Alc/Vol) \$9.00
"The King of Good Times," a popular Indian brew, perfect with Indian cuisine.
- **PERONI** (5.0% Alc/Vol) \$9.00
A Roman crisp and refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes.
- **CORONA** (4.5% Alc/Vol) \$9.00
Known worldwide for its smooth and refreshing taste. Garnish with a lime wedge to elevate the citrus aromas.
- **HAHN LIGHT** (2.2% Alc/Vol) \$9.00
A superior light beer brewed with the finest natural ingredients.
- **KOSCIUSZKO PALE ALE** (4.5% Alc/Vol) \$10.00
A refreshing pale ale with pleasant maltiness and a fruity hoppy finish.

LOCAL BEERS

(HAWKESBURY BREWERY)

- **HAWKESBURY HAZY** (5.0% Alc/Vol) \$8.00
- **HAWKESBURY COASTY** (SUPER CRISP LAGER) (3.5% ALC/Vol) \$9.00
- **HAWKESBURY PREMIUM LAGER** (5.2% Alc/Vol) \$10.00
- **HAWKESBURY PALE ALE** (4.2% Alc/Vol) \$10.00



COCKTAILS

ALL COCKTAILS ARE \$17.00 EACH

- **MARGARITA**

A shot of tequila with a lemon-flavored margarita mix, served in a salt-rimmed glass with a lime slice.

- **PASSOÃ FRESH**

Passoã liqueur, tonic water and fresh lemon slice topped with ice.

- **BOURBON MIDORI**

Bourbon Whiskey, Midori melon Liqueur and lemon slice in ice. (Manager's Special)

- **STORM AT SEA**

White Rum, Tequila, Blue Curacao topped with pineapple juice and fizzy water.

- **BOMBAY BARISH**

Vodka, Blue Curacao, orange juice, sparkling water, lemon slice and mint, served in a highball glass.

- **COASTAL HURRICANE**

Old Monk Indian Rum with orange juice, Passoã liqueur, tonic water and grenadine syrup, topped with ice.

- **GOAN BEACH BACK**

Vodka, Blue Curacao, pineapple juice, lemon slice, mint and ice in a highball glass.

- **INDIAN MANGO TANGO**

Tequila, mango pulp and lemon juice topped with soda water and mint, served in a Brandy Balloon glass.



MOCKTAILS

ALL MOCKTAILS ARE \$12.00 EACH

- **SWEET TREAT**

Watermelon, mango and kiwi flavoured drink with touch habanero lime and topped with sparkling water.

- **OCEAN BREEZE**

Blue Curacao, apple juice, dash of lemon topped with lemonade.

- **MANGO CHAI SPRITZ**

Mango pulp, iced tea, lemon juice, ice and mint in a highball glass.

- **CITRUS MINTY COOLER**

Orange juice, tropical juice with a touch of lemon, Ginger ale with drops of Grenadine.

- **CHERRY COOLER**

Apple juice, mango syrup glazed cherries topped with fizzy water.

- **PENINSULA PINEAPPLE**

Pineapple juice, orange juice, ground cinnamon, lime wedge, powdered sugar and ice.

- **CENTRAL COAST CINDERELLA**

Tropical juice, lemon juice, grenadine, Angostura Bitters, sparkling water and ice.

- **SUNSET GLACIER**

Based with Grenadine, body of pineapple juice topped with slurpy blue curacao.

FOOD MENU

SOFT DRINKS

- COCA COLA/COKE ZERO/FANTA/SPRITE \$4.00
- LASSI (YOGURT DRINK)
 - MANGO LASSI
 - ROSE LASSI
 - PLAIN LASSI (SWEET)
 - PLAIN LASSI (SAVOURY) \$8.00
- LIME AND LEMON BITTERS \$6.00
- GINGER ALE \$6.00
- MINERAL WATER (STILL) \$4.00
- SPARKLING WATER (LIGHT) \$4.00
- CHAI TEA (INDIAN STYLE) \$5.50
- TEA (BLACK OR GREEN) \$5.00

KIDS' MENU

\$21.90 (STRICTLY PER CHILD ONLY)

- FRENCH FRIES WITH SMALL BUTTER CHICKEN (GF)
- CHEESE NAAN WITH RICE
- MANGO CHERRY ICE CREAM





BANQUET MENU

(MINIMUM 4 PEOPLE, EAT-IN ONLY)

\$45.00 PER PERSON

Corkage: \$4.00 per person

ENTRÉE

Choose one option per person:

- CHICKEN TIKKA (GF) OR SHEEK KEBAB (GF) (1 PIECE EACH)
- VEGETABLE SAMOSA OR PALAK GALOUTI (GF) (1 PIECE EACH)

CONDIMENTS

- SIDE DISH PLATTER *(Any 3 choices from the main menu)*

MAINS

Choose one curry per person:

- LAMB OR BEEF CURRY (GF)
 - CHICKEN CURRY (GF)
- VEGETARIAN CURRY (GF)
 - DAL (LENTILS) (GF)

(Choices multiply based on group size)

ACCOMPANIMENTS

- SAFFRON BASMATI RICE
- PLAIN NAAN

DESSERT

- DESSERT OF THE DAY

• Extras and additional choices will be charged at Full à la carte rates.



ENTRÉE

- **SPICES 29 PLATTER (GF)** **\$26.90**
A combination of 2 pieces each of Chicken Tikka, Sheek Kebab, Palak Galouti Kebabs and Onion Bhaji.
- **MARIO MIRANDA PLATTER (GF)** **\$49.90**
*A combination of 2 pieces each of Chicken Tikka, Sheek Kebab, Lamb Cutlets, and Tandoori Prawns (4 pcs) served with a butter naan. (**Please note the Naan is not gluten free.**)*
- **MEAT TRIANGLES (2 PCS)** **\$11.90**
Tender lamb mince with peas, wrapped in triangle-shaped pastry, crisp fried, and served with mint sauce.
- **VEGETABLE SAMOSA (2 PCS)** **\$10.90**
Mashed potatoes and spiced peas in a pyramid-shaped pastry, fried crisp, served with mint sauce.
- **ONION BHAJI (GF) (V)** **\$11.90**
Fresh onion strips mixed with herbs and spices, battered in chickpea flour, and fried crispy.
- **PALAK GALOUTI KEBAB (4 PCS) (GF) (VEGAN)** **\$14.90**
Traditional Lucknowi spinach kebabs blended with fresh herbs and spices, deep-fried and served with beetroot sauce.
- **MADRAS GOBHI FRY (GF) (VEGAN)** **\$13.90**
Crispy cauliflower infused with garlic and a blend of assorted spices, coated in chickpea flour, and topped with a mildly sweet and spicy housemade sauce.
- **CHATPATTA SQUIDS** **\$16.90**
Battered and marinated in salt, pepper and assorted spices, fried and served with homemade beetroot sauce.
- **KOLIWADA FISH FRY (GF) (4 PCS)** **\$18.90**
Barramundi fillet battered with chickpea flour, seasoned with koliwada spices, fried to a crisp, and served with mint sauce.



- CRISPY PRAWNS (LIGHTLY SPICED)**
Prawns fried in a lightly spiced batter, served with beetroot sauce.

\$16.90
- LAMB ROLLS OR FISH ROLLS**
Coastal-style homemade lamb or fish rolls, spiced perfectly for a great entrée.

\$16.90
- CHILLI GARLIC CHICKEN**
Crispy fried chicken sautéed with onions and capsicum in a special chili garlic sauce.

\$18.90
- TANDOORI CHICKEN (GF)**
Whole or half chicken marinated in yogurt and spices, broiled in the tandoor.

FULL \$25.90
HALF \$15.90
- ADRAKI LAMB CUTLETS (4 PCS) (GF)**
Baby lamb cutlets marinated with yogurt, ginger, garlic, and fresh garam masala, cooked in the tandoor.

\$32.90
- CHICKEN TIKKA (BHATTI DA CHICKEN) (4 PCS) (GF)**
Tender chicken fillets marinated in yogurt, tandoori spices, and cooked in the tandoor.

\$18.90
- LUCKNOWI SHEEK KEBAB (4 PCS) (GF)**
Lamb mince marinated in exotic spices and herbs, skewered, and grilled in the tandoor.

\$18.90
- TANDOORI PRAWNS (6 PCS) (GF)**
Fresh prawns marinated and cooked in the tandoor.

\$25.90
- MALAI KEBAB (4 PCS) (GF)**
Creamy chicken kebabs flavoured with cheese and selected spices, grilled to perfection.

\$18.90



MAINS

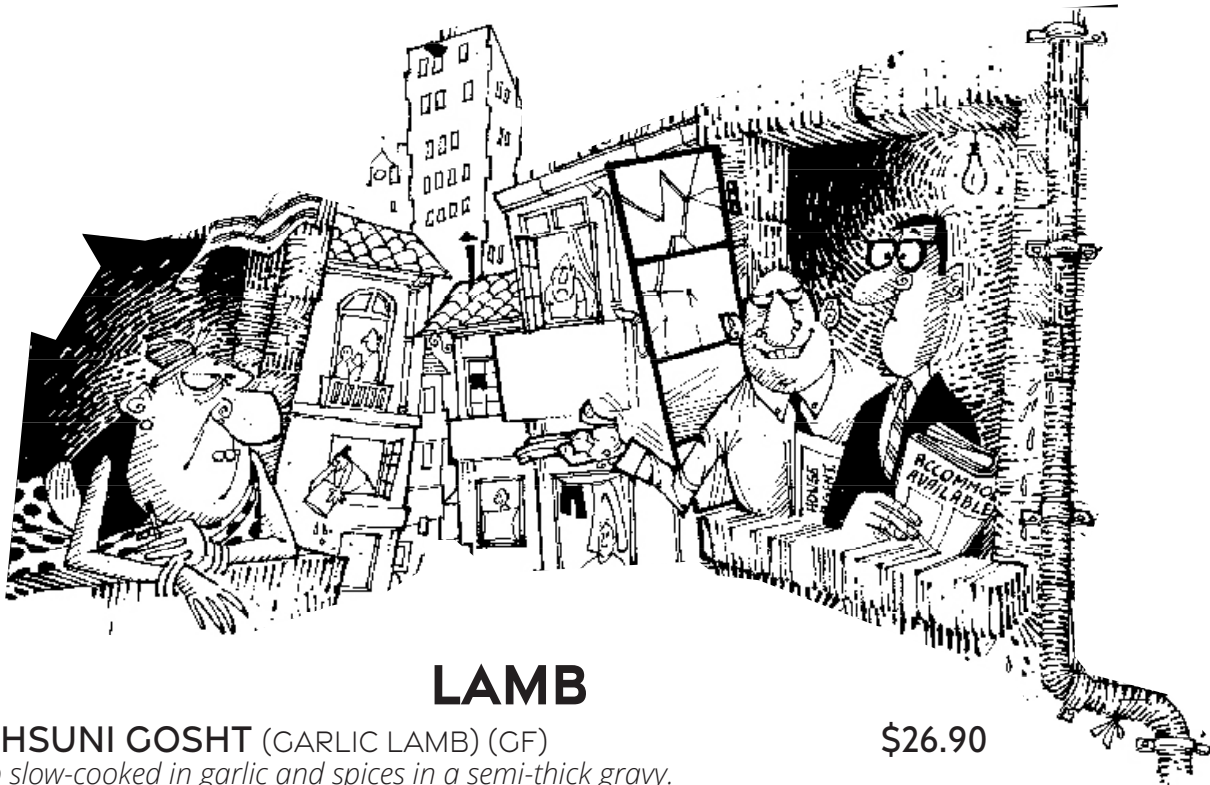
(ALL MAINS "CURRIES" ARE GLUTEN FREE)
(CHECK WITH STAFF FOR OTHER ALLERGENS)

SEAFOOD (FISH OR PRAWNS)

- **GOENCHI KODDI (GOAN STYLE CURRY) (GF)** **\$26.90**
A signature dish from Goa, cooked with coconut cream, tamarind, and kokum, best paired with steaming rice.
- **MUGHALAI DAWAT-E-CURRY (CONTAINS NUTS) (GF)** **\$26.90**
A rich, creamy curry with mild spices, almond, and cashew nuts.
- **MALABARI (KERALA STYLE) (GF)** **\$26.90**
Barramundi fillets or prawns cooked with onions, capsicum, and mild spices in a slow-cooked dish.
- **VINDALOO (GF)** **\$26.90**
A fiery, tangy curry with a sharp blend of spices and vinegar, a Goan-Portuguese specialty.
- **KAJIPU CURRY (GF)** **\$26.90**
Cooked with mustard seeds, curry leaves, and tamarind pulp in a creamy sauce.
- **MANGO PRAWNS (GF)** **\$26.90**
Prawns cooked in a rich, creamy mango sauce.

CHICKEN

- **BUTTER CHICKEN (MURGH MAKHNI) (GF)** **\$24.90**
Tender chicken marinated and cooked in the tandoor, served in a creamy tomato sauce.
- **MANGO CHICKEN (GF)** **\$24.90**
Chicken simmered in mango pulp, mustard seeds, and curry leaves.
- **CHICKEN KHURCHAN (TIKKA MASALA) (GF)** **\$24.90**
Boneless tandoori chicken sautéed with onions, tomatoes, and capsicum in a creamy sauce.
- **JAFFRANI CHICKEN KORMA (CONTAINS NUTS)(GF)** **\$24.90**
Boneless chicken slow-cooked in a rich, creamy almond and cashew paste curry.
- **CHICKEN CURRY DHABA STYLE (GF)** **\$24.90**
A roadside diner specialty, this curry is rich in flavors, perfect with tandoori roti.
- **CHICKEN LABABDAR (GF)** **\$24.90**
A rich Mughal dish, indulgent and creamy, perfect for a satisfying meal.
- **CHICKEN KALIMIRCH (PEPPER FLAVORED) (GF)** **\$24.90**
A creamy curry with freshly ground black pepper, a popular North Indian dish.



LAMB

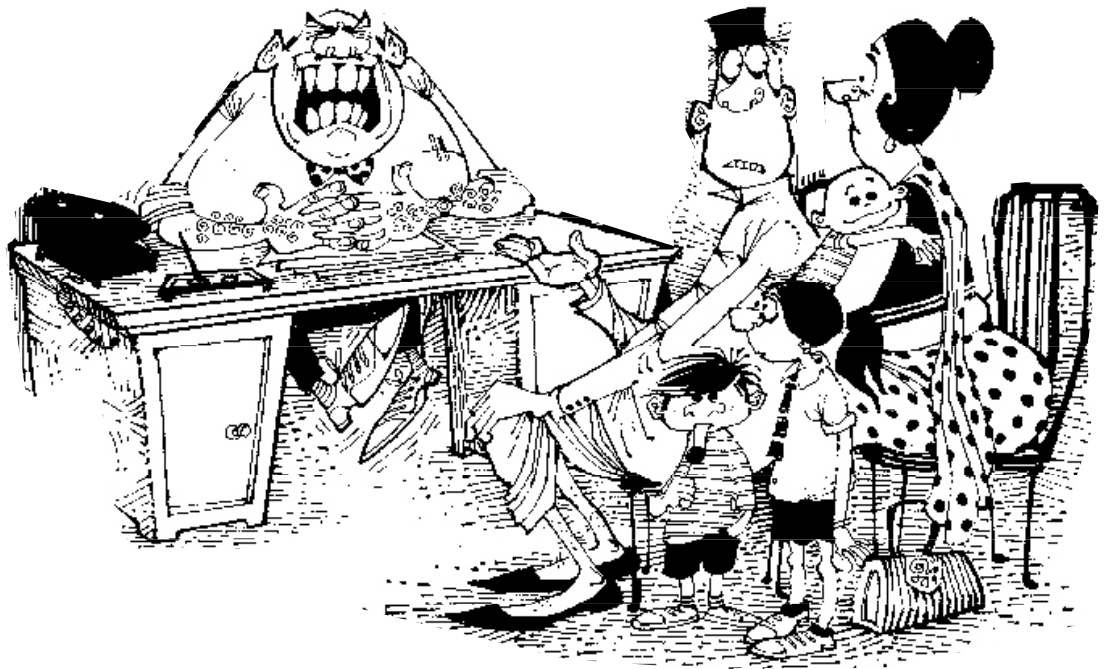
- **LEHSUNI GOSHT (GARLIC LAMB) (GF)** **\$26.90**
Lamb slow-cooked in garlic and spices in a semi-thick gravy.
- **LAMB WITH APRICOT & CRISP POTATO THREADS (GF)** **\$26.90**
Lamb cooked in a creamy sauce with apricots, garnished with crisp potato threads.
- **LAMB ROGAN JOSH (GF)** **\$26.90**
A Kashmiri-style lamb curry with a rich, aromatic gravy.
- **LAMB CHENNAI (MADRAS STYLE) (GF)** **\$26.90**
South Indian-style lamb curry with mustard seeds, curry leaves, and coconut cream.
- **LAMB DHANSAK (GF)** **\$26.90**
A traditional Parsi recipe with lamb, vegetables, and yellow lentils.
- **LAMB CUTLET TAWA MASALA (4 PCS) (GF)** **\$34.90**
Lamb cutlets cooked on a tawa with onions, tomatoes, and green chilies, infused with spices.

GOAT

- **GOAT ZALFERHEIZI (GF)** **\$27.90**
Goat meat slow-cooked with a tangy sweet sauce, topped with capsicum and onion.
- **GOAT XACUTI (GOAN DELICACY) (GF)** **\$27.90**
Tender goat meat cooked with roasted spices, coconut cream, and toddy vinegar.

BEEF

- **MUMBAI BEEF (BOMBAY STYLE) (GF)** **\$25.90**
Juicy tender pieces of beef cooked in onion and tomato gravy with potatoes, fenugreek, and a touch of cream.
- **BEEF VINDALOO (GF)** **\$25.90**
A fiery delicacy from Goa, cooked with exotic spices and vinegar.
- **BEEF KOLHAPURI (GF)** **\$25.90**
Succulent pieces of beef slow-cooked in a Maharashtrian-style blend of spices.
- **BEEF SAAG (SPINACH) (GF)** **\$25.90**
Punjabi-style dish made with pureed spinach, cooked in selected spices with a touch of cream.
- **FENNEL BEEF MASALA (GF)** **\$25.90**
Diced beef cooked in a semi-thick curry with roasted fennel and selected spices.



VEGETABLE (SABJI MANDI)

- **RAJWADI SABJ MAHAL** (MIXED VEGETABLE CURRY) (VEGAN) (GF) **\$19.90**

Mixed vegetables cooked in Rajasthani style with handpicked dry spices. A true vegetable experience.

- **VEGETABLE KORMA** (CONTAINS NUTS) (GF) **\$19.90**

Mixed vegetables cooked in a rich, creamy sauce made with almonds and cashew nut paste.

- **VEGETABLE KORMA** (VEGAN) (CONTAINS NUTS) (GF) **\$21.90**

Mixed vegetables cooked in a rich coconut cream sauce, made with almonds and cashew nut paste.

- **POTATO SUKHI BHAJI** (BOMBAY STYLE POTATOES) (VEGAN) (GF) **\$19.90**

Specialty potatoes cooked in Mumbai style with a tomato-based sauce and a touch of Kasturi methi.

- **KADAI PANEER** (GF) **\$20.90**

Grilled chunks of paneer simmered in a spicy masala gravy, offering a creamy and flavorful dish.

- **PALAK PANEER** (GF) **\$20.90**

A premium North Indian curry made with spinach puree, aromatic spices and paneer (cottage cheese).

- **POTATO EGGPLANT** (VEGAN) (GF) **\$20.90**

A vegan special cooked in North Indian style, perfectly paired with naan or roti.

- **MALAI KOFTA** (CONTAINS NUTS) (GF) **\$19.90**

Dumplings made from cottage cheese, potato, dry fruits, and spices, cooked in a thick creamy sauce of crushed tomatoes, almond meal, and cream.

- **BHINDI DO PYAZA** (OKRA VEGETARIAN) (VEGAN) (GF) **\$20.90**

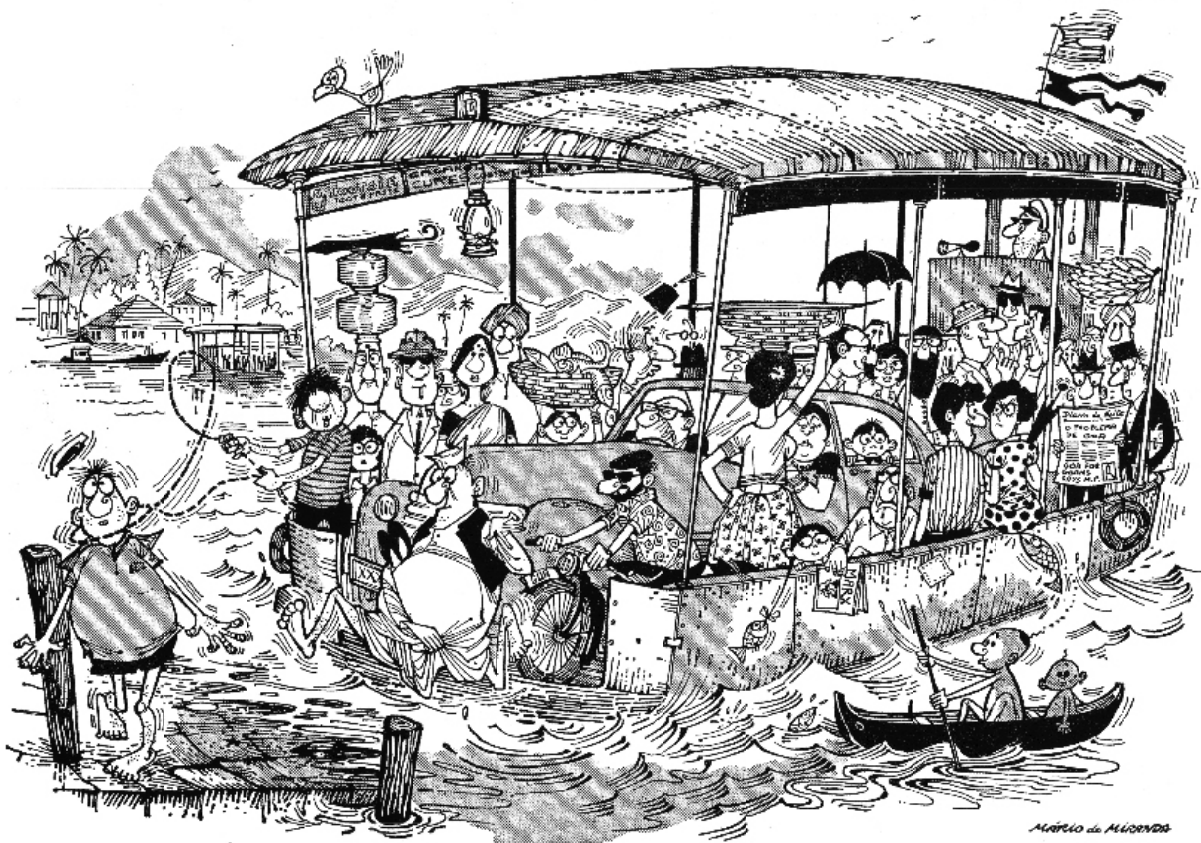
Baby okra cooked with onions, tomatoes, fresh coriander, and aromatic spices.

- **DAL-E-SPICES 29** (VEGAN) (GF) **\$19.90**

Assorted lentils cooked in a tomato-onion-based gravy, finished with curry leaves and mustard seeds. (South Indian Style)

- **DAL BUTTER MASALA** (MAKHNI) (GF) **\$19.90**

Smoky-flavored black lentils slow-cooked with a rich, creamy tomato-based sauce. (North Indian Style)



RICE

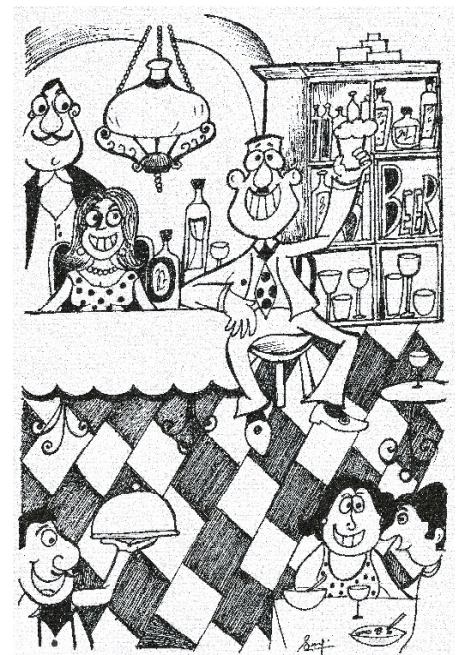
- SHAHI BIRYANI (LAMB/BEEF/CHICKEN) (GF)** **\$23.90**
Basmati rice and meat cooked together with authentic spices, topped with fried brista, coriander, and mint.
- SHAHI BIRYANI GOAT (BONE ON) (GF)** **\$25.90**
Basmati rice and meat cooked together with authentic spices, topped with fried brista, coriander, and mint.
- VEGETABLE BIRYANI (GF)** **\$20.90**
Basmati rice and fresh vegetables cooked with spices, topped with fried brista, coriander, and mint.
- PRAWN BIRYANI (GF)** **\$25.90**
Basmati rice and deveined prawns cooked with authentic spices, topped with fried brista, coriander, and mint.
- KASHMIRI PULAO (SWEET) (GF)** **\$9.90**
Rice cooked with dry fruits and a touch of cream, with a sweet taste.
- PEAS PULAO (GF)** **\$8.90**
Fresh peas cooked with rice and a touch of spices.
- COCONUT RICE (SWEET) (GF)** **\$9.90**
Rice tossed in a sweet coconut sauce.
- JEERA RICE (CUMIN RICE) (GF)** **\$7.90**
Rice cooked with cumin seeds for a flavourful experience.
- PLAIN SAFFRON RICE (GF)** **\$4.00**

TANDOORI BREADS

- **PLAIN NAAN** (ASK FOR VEGAN OPTION) \$4.00
Traditional bread cooked in the tandoori oven.
- **GARLIC NAAN** (ASK FOR VEGAN OPTION) \$4.50
Naan cooked in the tandoori oven with garlic granules.
- **ROTI** (WHOLEMEAL) (ASK FOR VEGAN OPTION) \$4.50
Wholemeal bread cooked in the tandoori oven.
- **CHEESE NAAN** \$6.00
Naan stuffed with cheese, cooked in the tandoori oven.
- **CHEESE AND GARLIC NAAN** \$6.50
Naan stuffed with cheese and topped with garlic granules, cooked in the tandoori oven.
- **POTATO PEA KULCHA** (ASK FOR VEGAN OPTION) \$7.00
Naan stuffed with lightly spiced potatoes and peas, cooked in the tandoori oven.
- **SPINACH AND CHEESE NAAN** \$7.50
Naan stuffed with spinach and cheese, cooked in the tandoori oven.
- **PESHAWARI NAAN** \$8.00
Naan stuffed with sweetened dry fruits, coconut, and a touch of cream, cooked in the tandoori oven.
- **SHAHI DARBARI NAAN** \$8.00
Naan stuffed with cheese and tandoori chicken pieces, cooked in the tandoori oven.
- **LAMB MINCE NAAN** \$8.00
Naan stuffed with juicy lamb mince and cheese, cooked in the tandoori oven.
- **NAAN PLATTER** \$17.90
A combination platter of Shahi Darbari Naan, Peshawari Naan, and Garlic Naan.

SIDE DISHES (\$3.50 EACH)

- **PAPADUMS** (4 PCS)
- **CUCUMBER RAITA**
- **TOMATO AND ONION SALAD** (KUCHUMBER)
- **SWEET MANGO CHUTNEY**
- **LIME PICKLE**
- **HOT CHILLI PICKLE**
- **BANANA AND COCONUT**
- **MINT CHUTNEY**
- **BEETROOT SAUCE** (CHEF'S SPECIAL)
- **DATE AND TAMARIND SAUCE**
- **PLAIN YOGURT**



- **SIDE DISH PLATTER** (COMBINATION OF ANY 3 ABOVE) \$9.00

DESSERTS

- **GULAB JAMUN** (2 PCS) \$8.00
Dumplings made of rice flour, semolina, and khoya, fried and submerged in sweet sugar syrup.
- **RICE KHEER** (ROSE FLAVORED) \$8.00
Rice pudding with mixed fruits and nuts, infused with aromatic rose essence.
- **MANGO-CHERRY ICE CREAM** \$6.00
Homemade mango ice cream with glazed cherries—a must-try!

INDIAN ICE CREAM BY DESI KOTHI

(Please inquire about flavours and allergens, as some may contain nuts)

- **STICK KULFI** \$6.90
- **CUP ICE CREAM** \$7.90
- **MATKA KULFI** \$9.90
- **CASSATA** \$11.90

ADDITIONAL INFORMATION

- All prices include G.S.T.
- No split bills.
- Corkage fee: \$4 per person (for beer and wine).
- Prices are subject to change without prior notice.
- 50 cents each will be charged extra for takeaway containers.
- We make every effort to ensure boneless meats are truly boneless; however, some meats may contain bone traces.
- Conditions apply.

